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# Foreign Foods Luncheon Served With Exotic Flavor

By EDNA NASH

CARLISLE—The foreign foods luncheon of the Officers Wives Club at the Carlisle Army Barracks yesterday began with an aperitif borrowed from the French cuisine. The menu then continued on its appetizing journey around the globe.

Guests, who numbered about 210, sipped and tasted and pronounced the dishes "delicious." They had an interesting view of some of the foods in preparation before the luncheon. Egg rolls were being fried at a demonstration booth. Swedish struvor (resettes) came out of the kitchen, crisp and tasty, at a booth operated to represent Scandinavia, and Mexican sopapillas delighted the guests with the way they puffed and floated to the top of the deep, hot fat at a booth demonstrating Mexican cookery.

**GEHAKTE LEBER** (chopped liver) made according to a Jewish recipe was served with crackers and toast rounds as an hors d'oeuvre. The ingredients were chopped liver, (beef, chicken, calf or pork liver may be used) chopped hard-boiled eggs, chopped onions, rendered chicken fat and salt and pepper.

The punch or "Aperitif aux Fruits" was made with a base of sauterne. Canned apricot juice, pa-

paya juice, cranberry juice and (optional) brandy were added. Quantities may be decided by individual taste. To make, just mix and sample until the flavor appeals, then pour over ice in a punch bowl.

Served on the buffet luncheon were ch'un chuan or Chinese egg rolls; sopapillas from Mexico; tori teriyaki, which is chicken prepared Japanese style; ratatouille, a nicoise, a yellow squash, and omelette. A French recipe for a vegetable but very edible, a spinach and a spinach salad according to a Persian recipe; Jakarta delight, an Indonesian dessert made with bananas, coconut, and orange; and the Swedish struvor.

**COSTUMES** and decor blended with the international theme. Mrs. Harold E. Nelson, who was the luncheon chairman, wore a handsome Chinese mandarin coat of eggshell silk embroidered in shades of blue and orange. Her assistant chairman, Mrs. I. A. Peterson, wore a slim, fitted dress of dark green crepe which was made for her in Hong Kong. It, too, had the stand-up, mandarin collar and was embroidered with

a flower motif in black shiny beads.

Mrs. W. Evans-Smith, who designed the cookbook for the occasion, wore a Chinese happy coat of red satin embroidered in many colors. Her husband had bought it when they were stationed in Japan.

The recipe booklets, containing the procedure for preparing each of the dishes on the menu, were gifts to the guests. Recipes were credited to Mrs. R. C. Dennison, the fruit punch; Mrs. A. E. Solnor, the liver pate; Mrs. Edwin Kirby-Smith, the egg rolls; Mrs. J. R. G. G. G., the Mexican sopapilla; Mrs. I. A. Peterson, the chicken, Japanese style and the spinach salad; Mrs. Hartzell Northington, the Indonesian dessert; Mrs. Nelson, the vegetable dish and the Swedish struvor; Mrs. Hartzell Northington, the Indonesian dessert.

Mrs. Northington wore a stunning sari of aqua-colored silk which she had brought from Pakistan.

Hostesses and committee chairmen at the demonstration booths wore colorful and elaborate dresses which came from the countries represented. Mrs. Merlin Parson was chairman for the Mexican booth, Mrs. Kirby-Smith for the Oriental and Mrs. William Witt for the Scandinavian.

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